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INSTRUCTIONS FOR USE

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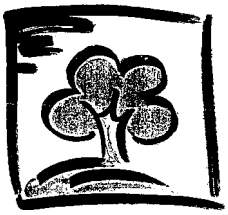
To make the most of your new oven, read the user's instructions carefully and keep them on hand for consultation in the future.

SAFEGUARDING THE ENVIRONMENT

Disposal of packaging materials

- The packaging material is 100% recyclable and is marked with the recycle symbol ♺.
- Packing materials should therefore not be thrown away with household rubbish but disposed of as directed by local authorities.



Disposal of old appliances

- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Energy saving

- Only pre-heat the oven if specified in the cooking table of the Product Description Sheet or in your recipe.
- Use dark, black enamelled baking moulds as they absorb heat very well.

IMPORTANT NOTES

Warning:

- Not intended for use by young children and infirm persons without supervision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they not play with the appliance.
- The accessible parts of the oven may get very hot during use. Keep children away.
- Never use abrasive materials or substances to clean the GLASS, to prevent damaging it.
- The unit gets very hot during use. Do not touch the heating elements in the oven.
- This oven is designed solely for use as a home appliance for cooking food. Any other use is forbidden. The manufacturer assumes no responsibility for damage caused by improper or incorrect use.
- Any repairs or servicing must be carried out exclusively by a qualified technician.
- Never expose the oven to atmospheric agents.
- Do not put heavy objects on the door because they could damage the oven cavity and hinges. Do not cling to the door.
- Never hang anything heavy on the oven door handle.
- **Do not cover the bottom of the oven with aluminium foil or other objects.**
- The oven door must close properly. The door seals must be kept clean.
- Do not pour water directly into the inside of a hot oven. The enamel coating could be damaged.

- Fruit juice drippings from the baking tray may leave permanent stains. We recommend the oven be cleaned before reusing it.
- Never drag pots and pans across the bottom of the oven to prevent the coating from being scratched.
- Residual condensation after cooking could damage the oven and surrounding kitchen units in time. We recommend that you:
  - set the lowest temperature;
  - cover food;
  - remove food from the oven;
  - dry the wet parts when the oven is cool.
- The front panel and the handle of the oven door warm up when the appliance is switched on for a long time at high temperatures.
- Never touch the oven with any wet part of the body and do not operate it with bare feet.
- Do not pull the appliance or the power supply cable to disconnect them from the electrical supply.
- **Keep children away from the following elements as they are sources of danger:**
  - the oven and its controls, especially when in operation and immediately afterwards to avoid injury.
  - packaging (bags, polystyrene, metal parts, etc.)
  - an oven to be scrapped.
- Make sure that the electrical cables of other appliances used near the oven do not touch hot parts and are not trapped in the oven door.
- Some oven models are equipped with an air cooling system to prevent the front of the oven and cabinet cavity from reaching excessively high temperatures.

Attention: Steam and smoke are vented through an opening located between the control panel and the oven door. Do not obstruct the vent opening.

- Do not place inflammable material in the oven or nearby: a fire may break out if the oven is inadvertently switched on.
- Use oven gloves to remove pans and accessories, when the oven is hot.
- If alcoholic beverages are added when roasting or cooking cakes and sweets (for example, rum, cognac, wine, etc.) remember that alcohol evaporates at high temperatures. It may happen that vapours released by the alcohol can catch fire when they are in contact with the electric heating element.
- Do not heat sealed containers in the oven (except for packages specifically designed for this purpose; see the manufacturer's instructions). The pressure that develops inside the packaging might cause it to explode, damaging the oven.
- Do not use containers made of synthetic material for cooking (except for packages specifically designed for this purpose; see the manufacturer's instructions). They could melt at high temperatures.
- Keep an eye on the oven if you are using a lot of fat or oil. Oil and fat can overheat and catch fire!
- Never pull out fully loaded shelves. Use extreme

BEFORE USING THE OVEN

- Remove the accessories from the oven and heat it 200°C for about an hour to eliminate the smell of the protective grease and insulating materials. Keep the window open during this operation.
- Before using the oven, remove:
  - stickers on the front and oven door, except for the rating plate;
  - cardboard protection and protective plastic film from the front panel controls and other parts of the oven;
  - any sticky labels from the accessories (for example, under the drip tray).

OVEN ACCESSORIES

Accessories supplied depend on the model. The accessories provided with the oven are listed in the Product Description Sheet provided separately (under Accessories).

Drip tray (1)

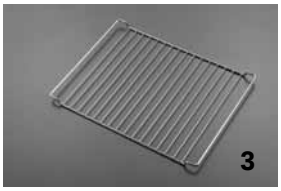
The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour a little water into the drip tray to prevent spatters of fat and smoke.

Baking tray (2)

For cooking biscuits, cakes and pizzas.

Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the runners in the oven. The grid can be inserted with its curved side facing upwards or downwards.

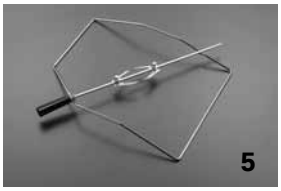


Side catalytic panels (4)

The catalytic panels have a special microporous enamel coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particularly fatty food (see “Care and Maintenance”).

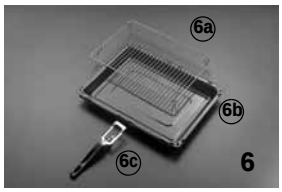
Turnspit (5)

Use the turnspit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



Kit “Grill Pan Set” (6)

The pan set comprises a grid (6a), an enamel drip tray (6b).
If your pan set is not equipped with a handle (6c) it can be purchased via Service.
This set must be placed on the grid (3) and used with the Grill function.



OVEN ACCESSORIES

Grease filter (7)

To be used for cooking fatty food **only**. Hook it onto the rear wall of the cavity in front of the fan.
It can be washed in the dishwasher and must not be used with the Fan function.

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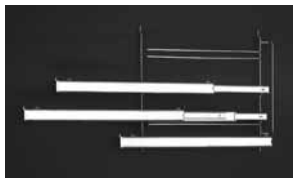
Sliding shelves(8)

They facilitate manual access during cooking and allow the grids and drip trays to be pulled forward part way.
They are suitable for all accessories and can be washed in the dishwasher.



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CARE AND MAINTENANCE

Important: Do not use water pressure cleaners or steam cleaners.

Exterior of the oven

- Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive detergents, which dull the surface.
  In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth.
- Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

Ovens with aluminium front panel

- Clean using a delicate detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without exerting pressure.
- Do not use corrosive products, hard sponges or rough cloths. Clean the aluminium surfaces with a dry cloth.

Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

Oven cavity

- Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions.
- After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.
- With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.) condensation may form on the inside of the door and the seal. When the oven is cool, dry the inside of the door with a cloth or sponge.
- Clean the glass of the door with a suitable liquid detergent.
- The oven door may be removed to facilitate cleaning. To clean the upper part of the oven the grill heating element can be lowered (only on some models).

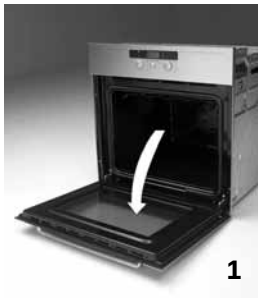
Self-cleaning catalytic side panels and rear cavity (if provided) - Cleaning cycle

- Heat the oven to 200° C when empty and maintain this temperature for about an hour.
- At the end of the cycle and when the oven has cooled, use a damp sponge to remove any food residues.
- **Never clean the self-cleaning catalytic panels and rear cavity with abrasive products, rough brushes, pan scourers, or oven cleaner sprays, as they will lose their automatic cleaning properties.**

Attention: When carrying out the following operations it is advisable to wear protective gloves. These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

How to remove the oven door:

1. Open the oven door fully (see fig. 1).
2. Lift the two catches and push them forwards as far as they go (see fig. 2).
3. Remove the door by closing it partially and pulling it upwards (see fig. 3).



To remount the door:

1. Insert the hinges into their grooves and lower the door fully.
2. Lower the two catches.
3. Close the oven door fully.

Attention: These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

To lower the grill heating element (certain models only)
Do not attempt to clean the oven until it is cool.

- Remove the side runner grids.
- Pull **(4)** the grill heating element slightly forward and lower it **(5)**.

Changing the rear oven lamp bulb (if provided):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before turning the lamp cover left to unscrew it (see fig. 1).
3. Change the bulb (see note).
4. Screw the lamp cover back on.
5. Reconnect the oven to the electrical supply.

Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.

Important: Do not use the oven until the lamp cover has been repositioned.

Changing the side wall lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the left side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Change the bulb (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.

Important: Do not use the oven until the lamp cover has been repositioned.

Changing the side halogen lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Never replace bulbs with bare hands. Carefully remove the halogen lamp from the ceramic holder and replace it with a new one (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

Note: Use only 20 W/12 V, G4 type, T300°C bulbs, available from After Sales Service.

Important: Do not use the oven until the lamp cover has been repositioned.

TROUBLESHOOTING GUIDE

Oven not working:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

IMPORTANT:

- Check that the oven control knob is not turned to "0" or to the "lamp" symbol .
  - If the electronic programmer (depending on model) display presents the message "STOP", consult the product description sheet provided separately and/or the electronic programmer description.
  - If the electronic programmer (depending on the model) presents the message "F HH", contact the nearest After Sales Service. Specify in this case the number that follows the letter "F".
  - Check that the mechanical programmer (if provided) is turned to "manual".

AFTER SALES SERVICE

Before contacting After Sales Service:

1. Try to solve the problem yourself following the points described in "Troubleshooting Guide".
2. Turn off the appliance and restart it to see if the fault persists.

If after the above checks the oven or cooktop are still not working properly, contact the nearest After Sales Service.

Please give:

- A short description of the fault;
- the oven type and model;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your phone number.

SERVICE 0000 000 00000

In the event the oven must be repaired, contact **an authorised After Sales Service,** (use of original replacement parts and proper repair is guaranteed).

Failure to comply with these instructions may compromise the safety and quality of the product.

DECLARATION OF CONFORMITY CE

- **This oven is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004.**
- **This appliance is designed to be used for cooking only.**
  Any other use (for example, for room heating) is considered as improper use and potentially dangerous.
- **The appliance was designed, manufactured and sold in compliance with:**
  - **afety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);**
  - **the protection requirements of EMC Directive 89/336/EEC**
  - **the requirements of Directive 93/68/EEC.**

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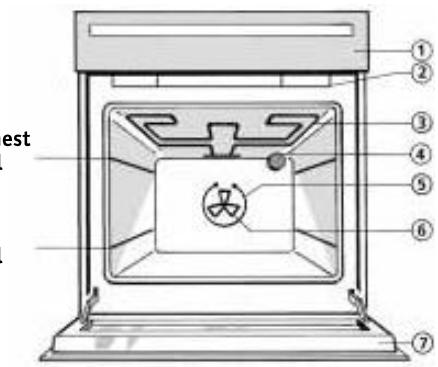
PRODUCT DESCRIPTION SHEET



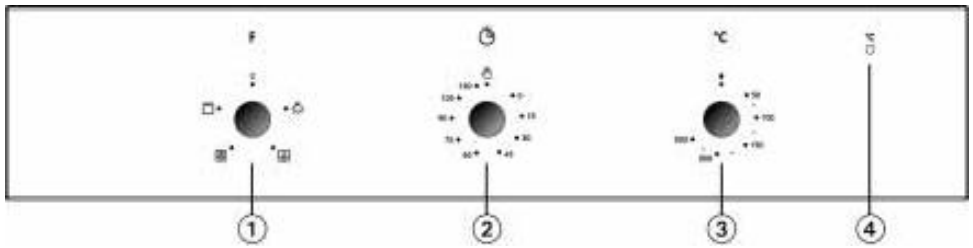
1. Control panel
2. Cooling fan (not visible)
3. Grill heating element
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Oven door

ACCESSORIES

Wire Shelf:

Grill pan set:

CONTROL PANEL



1. Function selector knob
2. Cooking Time knob
3. Thermostat knob
4. Thermostat indicator light (red)

Oven functions table

Function	Description of function
0 OVEN OFF	-
LAMP	• To switch on the oven light.
DEFROST	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.
FAN	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. • Preheat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.

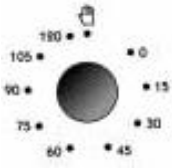
SWITCHING ON THE OVEN

- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.

At the end of cooking time:

- Turn the knob to **"0"**.

COOKING TIME PROGRAMMER



This programmer allows you to set a time of between 1 and 120 minutes.
To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. When the set cooking time has elapsed, the oven switches off and the programmer remains at "0". To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programmer knob is set to ✋. **Important:** When the programmer is set to "0" the oven will not switch on.
To switch on the oven, either set the programmer to ✋ or else set the required cooking time.

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COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
Chicken, Rabbit, Duck		-	2	190	70 - 80
Turkey (3-5 kg)		X	2	200	170 - 180
Goose (2 kg)		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		-	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		-	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		-	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
Filled pies (with cheese)		-	2	180	60 - 90
Tarts		X	2	180	40 - 50
Apple strudel, crèpes		X	1-3	190	50 - 60
Biscuits, sponge rings, shortbread		X	1-3	180	30 - 40
Choux buns, sweet sponge rolls		X	1-3	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	190	40 - 50
Bread		X	1-3	210	30 - 40
Pizza		X	1-3	210	20 - 30
Vol-au-vents		X	1-3	200	30 - 40
Soufflés		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50

Note: Cooking times and temperatures are approximate only.